AKG 660 PRODUCT DESCRIPTION SHEET

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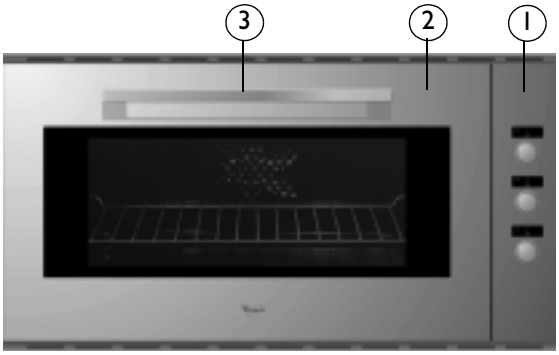


1. Control panel
2. Oven door
3. Oven handle

Accessories

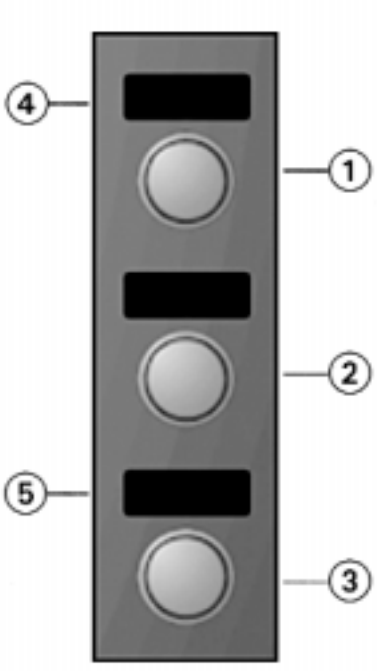
- 2 shelves
- 1 drip tray
- turnspit

Push-Push knobs

- To use this type of knobs, press them in the middle.
- Turn the knobs to the desired position.
- Once cooking is over, turn the knobs back to the position marked **O** or ● and press them again to restore them to the initial setting.

CONTROL PANEL

1. Oven function control knob
2. End of cooking timer
3. Thermostat knob
4. Green ON indicator light
5. Orange thermostat indicator light



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OVEN FUNCTIONS

0 Oven off

Oven light

STATIC FUNCTION

Use when all the food is on the same runner level.

- Preheat the oven to the required cooking temperature and place the food inside as soon as the orange thermostat indicator light switches off.
- When using the Static Function the shelf must be placed on the second level from the bottom.

BOTTOM HEATING FUNCTION

Use this function:

- To finish baking fruitcakes or cheesecakes.
- To thicken sauces.

Use the bottom heating function for the last minutes of cooking time.

TOP HEATING FUNCTION

Use this function:

- To brown top surface of fruitcakes or cheesecakes.

Use the top heating function for the last minutes of cooking time.

GRILL FUNCTION

Use the grill function to cook small pieces of meat and to make toast.

This function can also be used for the turnspit. For its working refer to “Using the turnspit”.

- The oven door must be closed during grilling.
- Preheat the grill for about 5 minutes. Arrange the meat on the shelf with the drip tray underneath. Pour water into the drip tray to cover the bottom thus reducing smoke and fat spatters.
- Turn the food over about half-way through cooking time.

TURBOGRILL FUNCTION (Grill + Fan)

This function is ideal for grilling larger pieces of meat (roast beef, roasts, chicken, etc.).

This function can also be used for the turnspit. For its working refer to “Using the turnspit”.

- The oven door must be closed during grilling.
- Arrange the meat on the shelf with the drip tray underneath. Pour water in the drip tray to cover the bottom thus reducing smoke and fat spatters.
- Turn the food over about half-way through cooking time.

PASTRY FUNCTION (Static + Fan)

Use this function when cooking food on two different levels.

- There is no need to preheat the oven (apart from for pizzas and focaccias).
- Change over the position of the food inside the oven for a few minutes before the end of cooking.
- Remove the cooked dish and, if necessary, continue cooking the other one for as long as required.

FAN FUNCTION

Use this function when cooking food on more than one level (fish, vegetables, pasta):

- Choose foods that require the same cooking temperature.
- Oven preheating is not necessary.
- Remove the cooked dish and, if necessary, continue cooking the others for as long as required.

DEFROST FUNCTION

Ideal for thawing frozen foods to room temperature.

- The food should be put in the oven in its wrapping to prevent it from drying out.

USING THE OVEN

Turn the control knob clockwise to the symbol required.

The oven light switches on.

- Turn the thermostat knob clockwise to the temperature required.

The orange thermostat light switches on.

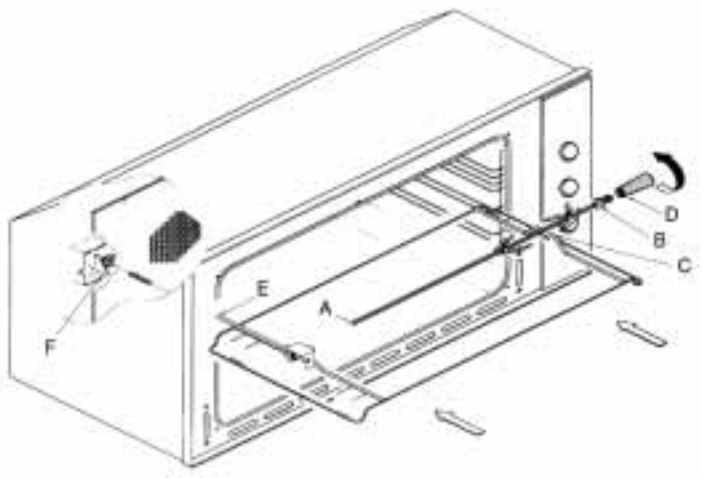
- When the selected temperature is reached, the orange indicator light switches off.

At the end of cooking:

- Turn the knobs to position **O** or ●.

Using the turnspit

- Put turnspit rod **A** into the drive unit and the groove **B** into the bend **C**.
- Turn the plastic handle **D** anticlockwise.
- Slide the shelf into the oven runners ensuring that the rod **E** slots into hole **F**.
  The turnspit shelf must always be fitted in the middle of the oven (second position from bottom).



Using the grill

- Place the food to be grilled directly on the shelf or on the turnspit.
  The shelf must be positioned at the top of the oven whereas the turnspit shelf must always be positioned in the middle (second position from the bottom).
  The drip tray can be fitted at the bottom to collect the fat.

Caution: While the grill is operating the accessible parts are very hot: keep children well away from the oven.

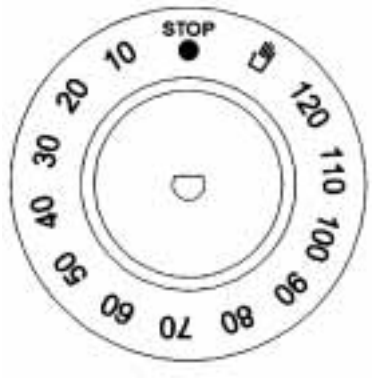
- The oven door must be closed during grilling.

Note:

Do not use aluminium foil to cover the grill tray or to wrap the food being cooked as the reflected heat will damage the grill element and the aluminium foil can catch fire.

Using the mechanical programmer

The function of the clock is to set a cooking time.



1. Operation

- Turn the thermostat knob to the required temperature. Turn the end of cooking timer clockwise to the required time (max 120 minutes). When the end of cooking timer returns to the **STOP** position, a buzzer will sound to indicate that the oven has automatically switched off.

2. Manual position

- Turn the end of cooking timer anti-clockwise to position if the cooking time exceeds 2 hours or if you wish to use the oven manually.

N.B.: When not using the mechanical programmer always turn the knob to position otherwise the oven will not work.

NOTES